**Bruschetta (Toasted Garlic Bread)**

* 6 slices of crusty white bread, cut ½- to ¾-inch thick, slices each cut in half
* 2 cloves garlic, lightly crushed
* ¼ cup extra virgin olive oil
* Salt

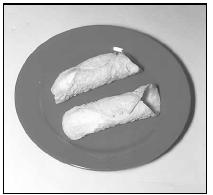
1. Grill or broil the bread on each side.
2. Rub each slice with a crushed garlic clove, letting the juices sink into the bread.
3. Sprinkle olive oil and salt on the bread.
4. Serve warm, if possible.

**Cannoli**

* 12 ready-made cannoli shells
* 1 pound (16oz) ricotta cheese
* 1 cup powdered sugar
* ¼ cup semisweet mini-chocolate chips

1. Mix the ricotta with the powdered sugar until it is no longer grainy. Whisk until the mixture is very creamy.
2. Blend in the chocolate chips
3. Place filling in a zip loc bag. Cut the tip of the corner off of the bag to use as a pastry bag. Fill the shells. (A spoon may also be used).
4. You may decorate with more chocolate chips.

Serve immediately. Serves 12



*Unfilled cannoli shells are available in most supermarkets.*